

Topics of the Home and Household.

Save old black stocking legs and use them to draw over glass jars of fruit before putting away for the winter. This will keep out the light, which is very necessary, if one wishes the juices to remain thick.

In packing rugs, when moving, sprinkle with powdered alum and fold a few moth balls in when rolling them. Then, if not used immediately, as is sometimes the case, there is no danger of their being destroyed by pests.

To clean a rubber eraser which has become soiled from lying in a desk, try rubbing it on sandpaper. This is much more effective than the usual way of cleaning by rubbing on ordinary paper.

A two-letter monogram may be formed by transferring one letter and then stamping the other letter directly over it. Embroider the letters so that they will be intertwined. Three initials may also be used as easily as two. Stamp the first two about one-fourth of an inch apart and the third directly over the other two.

Little Chafing Dish Spreads.

"Woodchuck" is a favorite, especially with college girls, and the following recipe is considered particularly good: One can of tomatoes, one-half pound of cheese cut into small pieces, two eggs beaten until light. Cook the tomatoes till all the lumps have disappeared, then add the cheese, stirring constantly till it is melted; add the eggs, and stir until the whole thing thickens somewhat. Then season with salt and pepper and serve on crackers.

Another is sardine rabbit, made as follows: Bring to a boil one cup of cream, one cup of cheese and one tablespoonful of butter, adding dashes of paprika, salt and mustard from time to time. When boiling add one box of boneless sardines mashed fine, and two eggs beaten until light. This you cook a few minutes longer and serve on crackers.

English monkey: Soak one cup of bread crumbs in one cup of milk for 15 minutes. Add one tablespoonful of melted butter to half a cup of crumbled cheese and stir them in the chafing dish till the cheese is melted. To this add the bread and milk, one egg well beaten, salt and cayenne. Cook till creamy, and serve on crackers or toast.

Sandwiches to go with the cheese dishes are good made of olives and celery, as follows: 24 olives chopped fine, one teaspoonful of tomato ketchup, a pinch of mustard, one-half cup of finely chopped celery, one-half cup of mayonnaise. Other sandwiches which are well liked are chocolate, bacon and one kind which bears the name of "strips." For the chocolate sandwiches, which are too sweet for many, take five teaspoonfuls of chocolate, one spoonful of water, one spoonful of sugar, a little vanilla. Cook till it boils, and spread on the bread.

Bacon sandwiches: Thin strips of cold bacon, mayonnaise dressing with chopped pickle in it, one slice of white bread and one slice of Boston brown bread.

"Strips": Cut the crust from a loaf of white and brown bread, so they are left the same size; then cut three half-inch slices of each. Spread them with a mixture of deviled ham and peanut butter and press the six together, alternating white and brown. Put the tube under a weight (a couple of books or so), and let it press while you make another set. Then slice the cubes and the sandwiches look like liver cake.

"Molly's Patent": Take slices of steamed brown bread and use chopped almonds and cucumbers as a filler.

Water cross sandwiches: Cut the crusts fairly small to get rid of the tough stems, mix it with hard-boiled eggs, chopped fine, and season with salt and pepper. Spread on bread and sprinkle with a little lemon juice before putting on the top slice.

Salmon Hollandaise is a favorite chafing dish supper: One can of salmon, one can of peas, one big lemon, butter and seasoning. Melt the butter, put the salmon and the peas in the pan and stir. Season with lemon juice, pepper and salt, and serve on crackers.

Chicken wiggles: One tablespoonful of butter, two tablespoonfuls of flour, one can of peas, one pint of milk, one can of chicken, salt and pepper, one egg. After melting the butter and the flour make a smooth paste. Add the milk slowly and boil. Add the chicken, then the peas, then the beaten egg. The egg can be dispensed with, though the "wiggles" is better with it. "Shrimp wiggles" is made by substituting shrimps for the chicken.

"Squizzled oysters": Drain the oysters, season them with pepper and salt and drop them into the pan, which has been well heated. Melt butter and pour it in a dish over the oysters, and when the oysters are puffed up, drop them into the butter. Then eat them.

Mexican eggs: Take a heaping tablespoonful of onion chopped fine. Put this in your chafing dish and fry until a dark brown. Then add a quart of canned to-

TONE UP YOUR STOMACH

There is no tonic for the stomach that is not a tonic for every other part of the body. But the stomach depends, as does every other organ, on the blood for its energy.

There can be no perfect digestion without rich, red blood. This is scientifically true. The way then to tone up the stomach is to enrich the blood. If your digestion is off and your blood is thin there can be no question about it. You need Dr. Williams' Pink Pills to restore the condition of your blood, use care in the selection of your diet and the stomach trouble will take care of itself.

Stomach trouble is debilitating. Dr. Williams' Pink Pills are a tonic and build up the weakened system generally. Most stomach remedies try to digest your food for you. How much better it is to tone up the stomach so that it will do its own work as nature intended. There is no pleasure in eating pre-digested food. Tone up your stomach and your appetite and digestion will soon be normal.

A diet book will be sent free on request by the Dr. Williams' Medicine Co., Schenectady, N. Y. Your own druggist sells Dr. Williams' Pink Pills or a box will be sent by mail, postpaid, on receipt of fifty cents.

matos. Let this get thoroughly warmed. Then add slowly five beaten eggs. Add salt and paprika and serve on salted crackers.

Shrimp salad: Take equal parts of chopped celery and shrimps that have been carefully washed and pulled into small pieces, and make a dressing as follows: Take four eggs and beat them slightly; add one cupful of sugar, half a teaspoonful of mustard and salt each, and mix thoroughly. Put butter the size of a walnut into half a pint of vinegar; let it come to a boil, then add the egg mixture. Stir till it thickens and let it cool.

Potato soup: Four raw potatoes, two onions, water to fill the chafing dish, season highly with salt and paprika, cook till the potatoes are soft.

"Mein Lieber": Two cupfuls of hot milk; add one tablespoonful of flour that has been moistened till smooth, then butter the size of an egg, and a dash of salt and pepper. When this has thickened you add half a cupful of grated cheese.

Prune delight: Take a glass jar of California prunes (you can use the large ones in bulk if you cannot get the others) and boil them till they just pop open. Then squeeze the stones out and put a marshmallow into each place. The heat partly melts them. Roll the prunes in powdered sugar and chopped nuts and serve with whipped cream.

Of course a "spread" without candy would be unthinkable, so a few new and old candy recipes are given:

Cocoanut cream bars: Melt two teaspoonfuls of butter in a granite pan; add one cupful and half of white sugar and half a cupful of sweet milk. Heat slowly to the boiling point, let it boil for 12 minutes, then take from the fire. Add a third of a cupful of shredded cocoanut and half a teaspoonful of vanilla. Beat until creamy and pour into buttered tins.

"Better-than-fudge" candy: Three cupfuls of light brown sugar, a small lump of butter, one five-cent can of condensed milk. Cook this just like fudge, or until the candy forms a small ball when dropped in cold water. Add flavoring and chopped nuts. Beat until creamy. The candy is more creamy if cooled somewhat before beating.

Sea-foam: Boil two cupfuls of brown sugar and half a cupful of water together till it boils. Add vanilla to taste and pour it all very slowly, heating all the time, into the stiffly beaten white of one egg. Then beat quite hard till it is rather thick. Stir in chopped nuts and even candied orange peel or cherries chopped, if you have them. Then drop on buttered tins.

Brown Betties: Boil two cupfuls of brown sugar and half a cupful of milk for about four minutes, stirring constantly. When about done stir in three-fourths of a cupful of chopped walnuts (blanched almonds or peanuts are fine too). Take off the fire, stir till it grains and looks sugary, pour into a well buttered tin to about the depth of half an inch and mark it into squares when cool.

Peanut Goo: Roll shelled peanuts to a paste. Make a syrup by melting two cupfuls of sugar in the chafing dish, pour it over the peanut paste, let it cool, cut it and you have a most delectable candy.

Fruit roll: Two cupfuls of sugar, one-half cupful of water, one cupful of finely chopped figs, one cupful of finely chopped dates. Boil the sugar and water till it forms a soft ball in cold water. Remove from the fire and beat until it creams, but be careful that it doesn't get too stiff. Then add the chopped fruit and beat as long as possible. Roll in a cloth and leave in a cool place overnight. Slice in thin strips or cut in fancy figures.

A candy that does not need cooking: Take a glass and into it put the white of one egg; pour water in with the egg until the glass is half filled; then stir the egg and water together, being careful not to beat it, until a foam or froth comes. Mix in pulverized sugar until the substance can be worked into a roll with the hands, then flavor it and make it into small pieces. Different shaped and colored candies may be made in this way, and by using a little knead you may obtain a variety of sweets. Nuts, cocoanut, cinnamon, raisins, candied cherries, etc., make the candy good.

Creamy white taffy: Four and a half pounds of sugar, one-half pint of vinegar, one-half pint of water, one-half pint of molasses. Heat to boiling point, and then add half a teaspoonful of cream of tartar. Stir. When nearly done add a quarter of a pound of butter and a quarter of a teaspoonful of soda. Cool in buttered pans and pull.

Chocolate taffy: Three pounds of white sugar, one cupful of water, one-half cupful of cider vinegar, butter the size of a walnut, six tablespoonfuls of grated chocolate. Boil all together till crisp when dropped in water. Put into buttered tins and pull when cold.

"Blutwurst": Grate three cakes of German sweet chocolate; mix in half a pound of confectioner's sugar; set over hot water, and when partly melted, stir in two eggs, yolks and whites. Beat well, return to the fire and continue beating over water till the ingredients are well blended. Then stir in a quarter of a pound of blanched almonds. Set it off the fire to cool and when it can be worked mold it in the shape of a wurst, wrap it in paraffine paper and by next day you can cut it.

Cinnamon stuff: One and a quarter cupfuls of sugar, four tablespoonfuls of vinegar, eight to ten tablespoonfuls of water, equal to color. Boil the mixture until it spins a thread, and be careful not to stir it after it begins to boil. When it is done put in one teaspoonful of cinnamon extract and pour into buttered pans. Dorothy Dexter.

NEW BATTLE DEVELOPING

A Villa Force Is Routed South of Chihuahua City

MAY EVACUATE TO THE WEST

Belief at Jaurez That Bandit Leader Will Take to the Hills

El Paso, Tex., Dec. 4.—With Gen. Murgu's newly arrived column attacking from the south, a new battle is developing at Chihuahua City. Gen. Gonzalez announced at headquarters at noon at Jaurez Saturday. Gen. Ozuna is at Cuilty, a few miles north of the city, he added, to cut off any Villa movements in that section. This led him to believe, the general explained, that Villa might evacuate to the west over the Mexico Northwestern railway following the train he is reported to have sent out by train the past few days.

Rather than remain and defend the city against Murgu's superior forces, Villa was expected to leave for the mountains, as he did at Santa Rosalia, Jimenez and Parral. This move, a Carranza officer declared, would compel the de facto forces to carry the fight to him in the mountains, where Villa and his men would be in their own element as guerrilla fighters.

A message received at El Paso from Gen. Obregon at Mexico City late Saturday gave details of a battle between Gen. Murgu's forces and the Villa troops about 30 miles south of Chihuahua City. The battle took place Friday, starting at 10 o'clock in the morning and lasting six hours. The Villa men, the message said, were defeated.

The message said the bandit force fled in disorder, some toward Santa Ysabel and others toward Chihuahua City. The Carranza troops pursued them four hours, capturing three machine guns, many rifles and some horses. Many prisoners were taken, the message said, adding that they were executed. Villa's losses were reported heavy. The dispatch declared Villa had 3,500 men.

MAY SPEAK ON HIGH COST OF LIVING

Message May Follow President Wilson's Address Before Congress Tuesday.

Washington, Dec. 4.—After President Wilson has concluded his address before Congress Tuesday he may deliver a brief address dealing with the high cost of living. The president's plans on the subject are undefined and may not be matured until the last moment before he goes to Congress. It is known, however, that the administration considers the cost of living one of the most pressing questions before the country, and that many of the president's closest advisers favor considering it in the legislative program.

Thousands of petitions are pouring into the White House calling for relief from the present era of higher prices for food, many of them demanding an embargo on food exports to Europe. They are regarded by officials as an indication of a strong trend of public opinion toward an embargo, but it is understood will not influence the administration in favor of it.

The course which the president is understood to favor is rather an extension of present laws to meet alleged conspiracies for cornering foods and price fixing. An extensive federal investigation now is being conducted by United States attorneys in all the large cities and recently United States Attorney Anderson at Boston was placed in general charge of this work.

President Wilson is expected to confer with some of the cabinet members on the subject after he returns from New York. It was understood Saturday night that while the president may finally decide that he can better approach the subject in another way, the proposal to take it before Congress on the opening day has met with much favor.

President Wilson, it was learned Saturday night, has been gathering from several of the government departments, including the department of justice, information bearing on the high cost of living. It is understood that he has not finally decided what use to make of this information.

GREGORY TO RESIGN?

No Denial of Report That Attorney General May Quit.

New York, Dec. 4.—Reports from Texas that United States Attorney General Gregory plans to resign soon met with

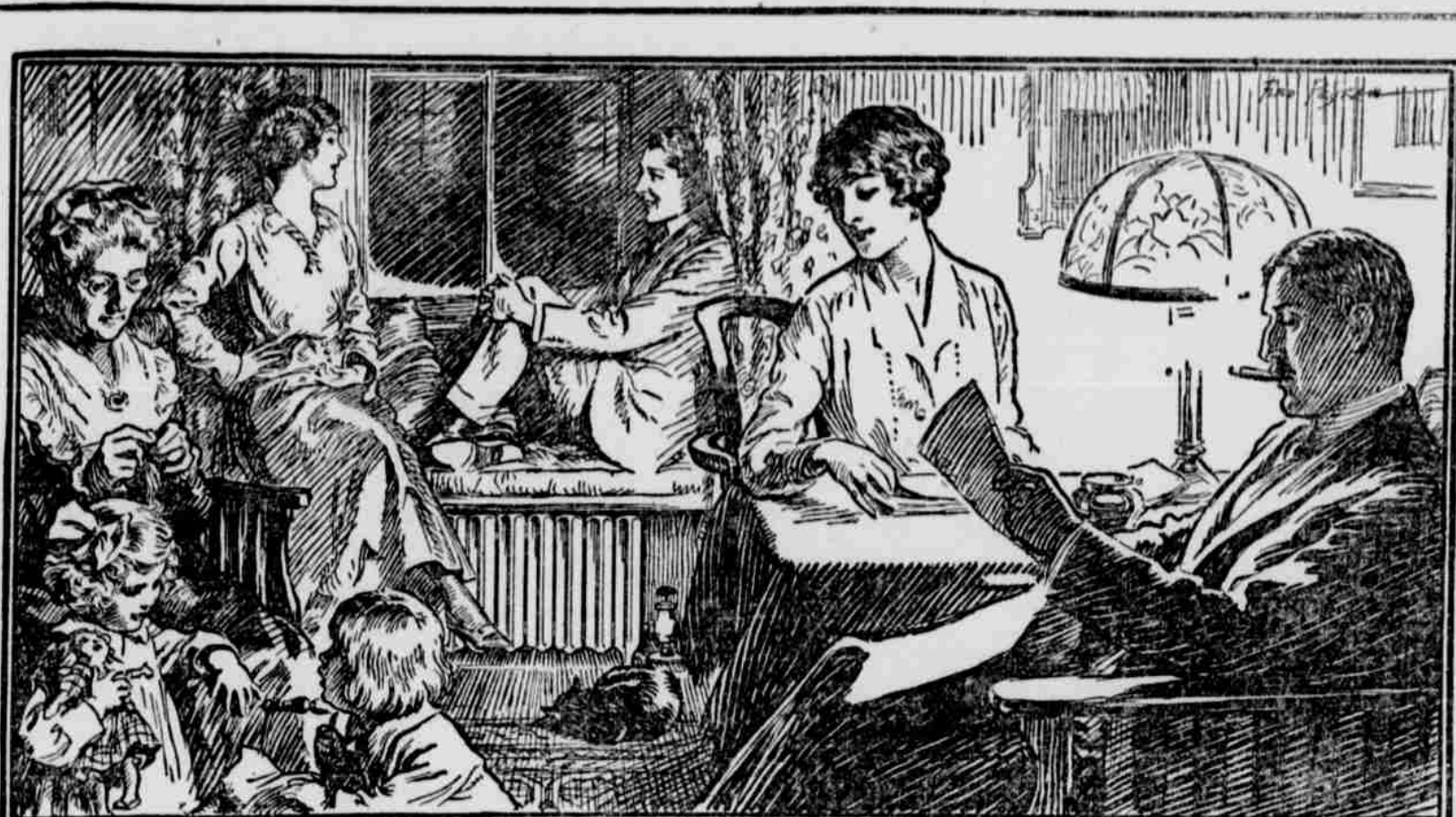
BETTER THAN CALOMEL

Thousands Have Discovered Dr. Edwards' Olive Tablets are a Harmless Substitute

Dr. Edwards' Olive Tablets—the substitute for calomel—are a mild but sure laxative, and their effect on the liver is almost instantaneous. They are the result of Dr. Edwards' determination not to treat liver and bowel complaints with calomel. His efforts to banish it brought out these little olive-colored tablets.

These pleasant little tablets do the good that calomel does, but have no bad after effects. They don't injure the teeth like strong liquids or calomel. They take hold of the trouble and quickly correct it. Why cure the liver at the expense of the teeth? Calomel sometimes plays havoc with the gums. So do strong liquids. It is best not to take calomel, but to let Dr. Edwards' Olive Tablets take its place.

Most headaches, "dizziness" and that lousy feeling come from constipation and a disordered liver. Take Dr. Edwards' Olive Tablets when you feel "lousy" and "heavy." Note how they "clear" the brain and how they "perk up" the spirits. 10c and 25c a box. All druggists.



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A No. 4-25-S IDEAL Boiler and 320 ft. of 38-in. AMERICAN Radiators, costing the owner \$225, were used to heat this cottage. At that price the goods can be bought of any reputable, competent fitter. This did not include cost of labor, pipe, valves, freight, etc., which vary according to climatic and other conditions.

Write Department B-28
129-131 Federal Street
Boston

no denial from members of President Wilson's administration in New York with him Saturday, but it was reiterated that the president was anxious to have Mr. Gregory as well as the other members of the cabinet remain in office. It was said that nothing was known of Mr. Gregory's intentions.

John W. Davis, solicitor general, is looked upon as the most likely successor to Mr. Gregory, if the latter does resign. In this event, it was said, Mr. Gregory, who on a previous occasion was offered a seat on the United States supreme court, will be very seriously considered by President Wilson if another vacancy on that bench occurs.

JACK LONDON'S DAUGHTERS.

Author's First Wife Claims Custody of Children Despite Request in Will.

Oakland, Cal., Dec. 4.—Mrs. Ressie L. London, first wife of Jack London, declared Saturday that she would not turn over the custody of her two daughters, Joan and Bess London, to Mrs. Charles K. London, the widow, as requested in the writer's will. Mrs. London said that she had been amply provided for in a property settlement made with her former husband years ago.

"I mean to support my two daughters and myself and we will continue to live quietly at Oakland. Under no circumstances will I ever give up the custody of my two daughters," said Mrs. London.

"EDUCATED EDUCATORS."

Are Needed, Says J. Sterling Morton, as Much as Doctors.

No man of prominence has ever emphasized the value and importance of professionally trained teachers with better jargon than did J. Sterling Morton, secretary in President Cleveland's cabinet, when he said:

"We demand educated educators. We demand professionally trained teachers, men and women of irreproachable character and well-tested abilities. We demand from our legislature laws raising the standard of the profession and exalting the office of the teacher. As the doctor of medicine or the practitioner at law is only admitted within the pale of his calling upon the production of his parchment or certificates, so the applicant for the position of instructor in our primary and other schools should be required by law to first produce his diploma, his authority to teach, from the normal schools.

"We call on uneducated quack or charlatan to perform surgery upon the bodies of our children lest they may be deformed, crippled, and maimed physically and mentally. Let us take equal care that we intrust the development of the mental faculties to skilled instructors of magnanimous character that the mentalities of our children may not be mutilated, deformed, and crippled to halt

and limp through all the centuries of their never-ending lives. The deformed body will die, and be forever put out of sight under the ground, but a mind made monstrous by bad teaching does not, but stalks forever among the ages, an immortal mockery of the divine image."

This plea of Mr. Morton for professionally trained teachers was made the platform of the first national conference on teacher training for rural schools, which met at Chicago in September, 1914, in its nation-wide campaign for professionally trained rural teachers.

FREE TO THE SICK!



Wonderful X Ray Examinations FREE

DR. BARBRICK will have with him his special "X RAY" outfit and Electrical Examining Machines and Instruments for examining the Eye, Ear, Nose, Throat, Lungs, Heart, Blood, etc., and will give these remarkable examinations absolutely FREE to all who call on him during this visit. The above photo shows the Doctor making X Ray Examination of Lungs as an Aid to Diagnosis.

Boston's Master Specialist
IN THE TREATMENT OF CATARRH,
LUNG, BLOOD AND NERVE DISEASES

DR. BARBRICK
Will be at the

Montpelier House
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Two Days Only

Tuesday and Wednesday, Dec. 5th and 6th
Hours: 10 to 12, 2 to 5 and 7 to 8, Both Days

SPECIAL NOTICE TO THE SICK

To all who call on him during this visit Dr. Barbrick will give Consultations. Diagnosis of Disease and Examinations ABSOLUTELY FREE OF CHARGE.

This Remarkable Offer is intended to place Within The Reach of All Those Sick and Suffering Who Truly Wish and will Honestly Try To Get Well the cost of the special experience, knowledge—and treatment necessary to cure the most obstinate and chronic cases. Those wishing to take advantage of this opportunity should remember the days, dates and office hours of his visits and call early to avoid disappointment. Arrangements can be made with Dr. Barbrick to go anywhere in New England to consult with—and examine patients.

Every Sick Person

Should call on Dr. Barbrick. The marvelous work done by this Physician and Specialist has attracted the attention of thousands of people in every walk of life and given to the sick and suffering new life and hope. That the doctor may walk and the blind may see, and the lame may walk; that the unsightly tumor may be removed and the foul cancer cleaned and dried up simply by his system treatment with out operations seems beyond belief, but such are the claims made by those who have been treated by him, and you are given the chance to investigate for yourself whether such things are true.

READ HIS CREDENTIALS

For the benefit of those who may not know him well, the following credentials are enabled to cure him or not.

J. FRASER BARBRICK, M. D.

Physician, Surgeon and Specialist. For seven years Teacher and Professor in the California Electric Medical College, Graduate (Cincinnati, 1899; Atlanta, 1900; Los Angeles, 1910; Post Graduate New York Polyclinic, 1912; N. Y. P. O., 1907-1908; Edinburgh, London and Paris, 1912; Vienna and Harvard, 1913. Dr. Barbrick is a member of various medical and scientific societies. As a Teacher, Writer and Specialist his reputation is international.

Cancers and all Malignant Growths treated without the knife or deflection from business. Tumors and all Enlargements and swellings treated without surgical operations. Scrofula and all sores, ulcers and blood troubles treated. Eczema, Psoriasis and all eruptions, pimples and skin diseases treated. Women—Womb, Tumors, and all Female Troubles treated without surgical operations. Men—All nervous and blood troubles treated successfully. No matter what the Disease, its name or nature, if it is of a chronic, longstanding, obscure or difficult character, Dr. Barbrick can give you full information regarding it. The facility with which he describes all cases is truly wonderful and astonishes all who call upon him; and his extensive practical experience enables him to determine almost at a glance whether a case is curable or whether it is incurable. Not only will you be surprised at his wonderful knowledge of disease, his plain, concise explanation of every case, and effect, but at the marvelous rapidity with which his new, complete, system treatment goes to the base of the trouble, giving almost instant relief, and in all cases that have not progressed too far, a perfect, absolute and permanent cure.

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MY LITTLE GIRL A TERRIBLE SIGHT

With Rash on Back and Arms. Also Over Face. Very Red, Formed Eruptions, Itched Badly.

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"My little girl was five years old when a rash broke out on her back and arms and also all over her face. When it first came out it was very red and then it began to form into eruptions like smallpox, and her face was so full of the eruptions that you could not put a pin head between them, and her eyes were closed. She was a terrible sight. She cried night and day the eruptions itched so badly, and I had to tie her hands so that she could not scratch. She also had a fever and was sick."

"The rash was very bad for three weeks. Then I got a cake of Cuticura Soap and a box of Cuticura Ointment and the eruption began to heal and after using three cakes of Cuticura Soap and two boxes of Ointment she was healed." (Signed Mrs. Watson Holmes, Garfieldville, N. Y., Oct. 21, 1915.)

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